



PARDINI'S



BREAKFAST MENU

BREAKFAST

Accompanied with fresh brewed coffee and iced water. | Based on a minimum of 75 guests.

Continental

MORNING STARTER

assorted fresh fruit, assorted muffins, danish pastries, bagels

Entrees

SCRAMBLED EGGS

O'brien potatoes, choice of bacon, sausage or ham, biscuits, butter
fresh fruit garnish

FRENCH TOAST

maple syrup, powdered sugar, choice of bacon, sausage or ham
fresh fruit garnish

QUICHE LORRAINE

eggs whipped with ham, Swiss cheese baked on a flakey crust
fresh fruit garnish

BREAKFAST BURRITO

scrambled eggs, bacon or sausage, cheddar cheese, country potatoes wrapped in a flour tortilla
fresh fruit garnish

JUICE

orange, cranberry, tomato



BRUNCH

Includes a selection of fruit juices, flavored teas, fresh brewed coffee and iced water.
Based on a minimum of 75 guests.

ENTRÉES

breakfast omelet
scrambled eggs
gourmet waffles
quiche lorraine
lasagna with bolognese
chicken breast entrée - see lunch menu
jumbo cheese ravioli marinara
omelet station
cheese blintz

CARVING STATION

smoked cured ham, honey mustard
roast New York strip, red wine reduction, creamy
horseradish
roasted turkey, giblet gravy
roast filet tenderloin of beef, bordelaise, creamy horseradish

SEAFOOD

whole salmon display
lox
king crab legs
jumbo prawns

SIDE DISHES

bacon, ham or sausage
O'brien potatoes
scalloped potatoes
deli style roast beef, turkey or ham
assorted sliced cheeses
spanish or white rice
German or Italian sausage
sweet potatoes
penne pasta
rice pilaf
tossed green salad
summer salad
gourmet potato salad
mesclun green salad
fresh crudités with dip
angel hair pasta salad
tomatoes vinaigrette
spinach salad
sliced fresh fruit
marinated asparagus with crumbled bleu cheese

BAKED GOODS

assorted nut breads
mini corn muffins
homemade biscuits
croissants
Danish pastries
scones
assorted muffins



GENERAL INFORMATION

We are delighted that you are considering Pardini's Catering & Banquets for your special celebration. The following is designed to help in your planning and to answer questions regarding our services. Pardini's staff will set up and clean up all it's supplies.

CONFIRMATION OF BANQUET ROOM

Banquet rooms may be confirmed on a definite basis as early as twelve months in advance. All reserved dates must be confirmed with a deposit or may be subject to release.

AVAILABLE BANQUET ROOMS

Tuscan room: occupancy 50-130

Salon A: occupancy 50-150

Salon B: occupancy 150-250

Salon A+B: occupancy 250-400

PARDINI'S BANQUET HALL

Includes the following: china, standard tables linens, napkins, silverware, glassware, dance floor, stage and wireless internet. Please ask about available audio/visual equipment. Specialty linens available by request at an additional cost.

HOURS OF SCHEDULED FUNCTIONS

Lunch functions have a 3-hour time limit. Evening functions have a 6-hour time limit, not to exceed midnight. If time needs to be extended please discuss with our Sales Department.

PEAK MONTH FUNCTIONS

A \$1,000 non-refundable deposit is requested for Friday and Saturday evening bookings.

DEPOSITS

A non-refundable deposit is requested to hold all dates. Details can be discussed with our Sales Department at (559)224-3188. Deposits are applied to the total charges and the balance will be due five days prior to the day of the event. In case of cancelation for all booked dates, a handling fee will be deducted and a major portion of your deposit will be refunded only eight months prior to your event.

FOOD & BEVERAGE ESTIMATES

A custom estimate will be provided based on the menu selection. Pardini's must provide all food and beverages, with the exception of ethic hors d'oeuvres and wedding cakes. If the client provides their own wine and champagne they will be charged a corkage fee.

When choosing two entrees, both entrees are priced at the higher priced item.

Final counts of each entree will be needed seven working days prior to the function. Only an increase in count can be made up to three days prior to the function.

AUXILIARY SERVICES

Recommendations are available for videographers, wedding coordinators, photographers, musicians, florists, bakers, printers, security, and all other event services.

